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Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called «machine» or «appliance» below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Introduction

1.1 DESCRIPTION

- This cutter is a machine designed for cookery professionals for mincing, mixing, emulsifying, liquidising, kneading, etc, and can be used to process all types of foodstuffs (meat, vegetables, fruits, condiments, pastry, mayonnaise, etc.).
- For special preparations other than foodstuffs: (PLEASE ASK US FOR DETAILS)



1.1

- A Feet
- B Casing
- C Body
- D STOP - START buttons
- Continual pressure
- E Drive shaft
- F Bowl (2.5 litre capacity)
- G Rotor
- H Cover

Installation

2.1 DIMENSIONS - WEIGHT (FOR INFORMATION ONLY)

	2.1	- Gross weight when packaged :	13.4 Kg	- Dimensions of packaging :	340 x 260 x 420 mm
		- Net weight :	12.4 Kg	- Net weight :	297 x 216 x 371 mm

2.2 LOCATION

- The cutter is designed to be fitted onto a work top (table, base, etc.) of between 700 and 900 mm maximum in height. Its four feet ensure that it remains perfectly stable.

- The cutter does not need to be fixed in place and may be moved easily.



ATTENTION !!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorised person (see current standards and legislation in the country of installation).

If an adapter is used on the socket, a check must be made that the electrical characteristics of this adapter are not lower than those of the machine.

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions:

- Maximum voltage variation: $\pm 5\%$
- Maximum frequency variation: $\pm 1\%$ on a continuous basis, $\pm 2\%$ over short periods

ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.

- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate and the label on the power cable.
- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications - see the specifications shown in column G of figure 2.3a

ATTENTION: Concerning protection against indirect contact (depending on the type of power supply provided and connection of the exposed conductive parts to the equipotential protection circuit), refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices for automatic shut-off of power in the event of an insulation fault with a TN or TT system, or, for the IT system, with the use of a permanent insulation or differentials controller for automatic shut-off. The requirements of IEC 60364-4-41, 413.1 must apply for this protection.

For example: in a TT system, a differential circuit breaker must be installed upline of the power supply, with a suitable power cut-off (e.g.: 30 mA) on the earthing installation for the place where it is planned to install the machine.

ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.

- The machine uses a single phase power supply with a moulded 2 pin + earth plug.
- Check that the voltage of the electrical system is the same as that marked on the rating plate and the power cable.
- The machine must be protected by a differential circuit breaker and a 16 A fuse.



The machine must be earthed

- **Motor characteristics:** **2.3**

- B** Number of phases (1 single phase)
- C** Nominal voltage in volts (value, range or commutation)
- D** Frequency (Hertz)
- E** Nominal power (Watts)
- F** Nominal current (Amperes)
- G** Approximate electrical consumption (kWh)

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, Safety



ATTENTION !!

Machine storage: -25°C to +50°C

Ambient temperature during operation: +4°C to +40°C

Clean the machine properly prior to its first use

This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms or reliability and safety.

Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)

When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.

Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.



Never put a hand in the ejection area while the machine is in operation; risk of injury. It is strictly forbidden to put the safety systems out of action or modify them: Risk of permanent injury!!!!

Check that the safety devices operate correctly each time before using (see paragraph on «safety system adjustments»).

Never put a hand, a hard or frozen object in the appliance

For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

ATTENTION: All operations, whether using, cleaning or maintenance, present risks of cuts; never force and always keep hands a reasonable distance from cutting edges.

Always use appropriate protective equipment when carrying out these operations.

The machine is not designed for use in explosive atmospheres.



3.1 USER SAFETY IS ENSURED BY:

- The braked stoppage of the motor when the cover is unlocked before the rotor may be accessed.
- The motor not starting if the cutter cover is missing.
- The CONTINUOUS OPERATION or CONTINUAL PRESSURE buttons needing to be pressed before the machine will start ("no volt" release).
- OPERATION using continual pressure to control the development of the products being processed.
- The automatic locking in place of the rotor when it rotates linked to the angling of the blades (DITO SAMA patent).
- The standardised size of the cover spout which allows products to be added in MID-CYCLE and the design of the bowl (leak resistant tube).
- The easy dismantling of the bowl, the cover and the rot or for cleaning.
- Respecting the instructions of this manual for the use, cleaning and maintenance of the machine.

• Fascia



3.1

A STOP button

B START button by continual pressure

C START button for continuous operation

a) Continuous operation:

- Push the button **C**

b) Operation with continual pressure:

- Keep the button **B** pressed in, which allows delicate work to be controlled.

c) Stoppage:

- Press the button **A**

Note:

- *Avoid stopping the cutter by unlocking the cover.*
- *It is possible to switch from continuous OPERATION to OPERATION by continual pressure without pressing the STOP button.*

RESIDUAL RISKS

The machine presents the following residual risks:

- If a hand is placed in the area where the products are discharged, it may be crushed or trapped by the rotating parts of the machine.

3.2 USE OF THE CUTTERS

Before fitting the cutters, check the cleanliness of the centring and slots of the body, the drive shaft, the rotor, the bowl and the cover.

To equip the machine, fit:

- The bowl onto the motor body, by positioning it so that the pins fit into the slots in the body, then interlock it. **3.2A**
- The rotor on the upper flat of the drive shaft and check that it is correctly seated (cutter approximately 2 mm below the bottom of the bowl).

• The cover on the body: **3.2C**

- Position it so that the pins fit into the slots of the body, then turn it anti-clockwise as far as possible so that it locks into place.
- Its external profile should match up with that of the body.
- To dismantle it, carry out the operations in reverse order.
- The rotor may be removed when the bowl is filled with liquid.

3.3 USE OF THE EQUIPMENT

- The cutter will only operate correctly if the cover is locked in position properly onto the body, otherwise the safety device will be triggered and the machine will not start.
- Fit the bowl and the rotor (see § 3.2) then load the products to be processed into the bowl and close the cover..
- Press the START or CONTINUAL PRESSURE button.

Note: Liquids or ingredients may be introduced via the hole in the centre of the cover in mid-cycle.

- The height of the central tube of the bowl and the rotor ensure a perfect seal for liquids.

- The angle of the blades guarantees a rapid and consistent mixture.



Never introduce your hand or a hard object into the bowl when the machine is in operation.



Always install the rotor after positioning the bowl

3.4 SOME POSSIBLE APPLICATIONS

The quantities are given for information purposes only.

PRODUCTS	REMARKS
MEATS	All types of stuffing and mousses
ROUGH MINCING	
- Terrines	
- Sausages	
- Beef burgers	Short duration (10 to 30 seconds), depending upon the thickness desired.
Fine mincing	
- Stuffing	
- Mousses	Longer duration (1 to 4 minutes)
- Min./max. quantities	Check that the blades are kept sharp. 100 gr / 800 gr
FRUITS AND VEGETABLES	
- Purées	Same recommendations for the sharpness and the suitability depending on the quantity of product processed.
- Mousses	
- Stewed fruits	
- Coulis	
- Min./max. quantities	100 gr / 1 kg
CHOPPING	
- Parsley	Use very sharp blades.
- Onion	The parsley must be dried thoroughly.
- Max. quantities	Fill the bowl
POWDER	
- Almonds	Use different cycle times to obtain the desired smoothness.
- Hazelnuts	

PRODUCTS	REMARKS
PASTRY	Place all of the ingredients in the bowl: flour, salt, butter and water. It only takes a few seconds to prepare the pastry (10 - 15 s). The water used must be cold in order to prevent the pastry from becoming too hot. For cold water paste, with the maximum quantity, the water must be added to the flour and mixed immediately. 100 gr. / 800 gr. of flour
VARIOUS	
- Mayonnaise	The bowl and the ingredients must be at room temperature (if necessary, warm the bowl). Mix the eggs, mustard, salt and pepper by pressing the continual pressure button, then carefully add the oil. As soon as the mayonnaise thickens, add the oil more rapidly. For small quantities, cover the bottom of the bowl with oil and increase the quantity of mustard. 1 egg / 1 litre of oil.
- Min. / Max. quantities	
- Butter sauce for snails	Chop the parsley, garlic, shallots and then add the butter (avoid using cold butter). Use either continuous operation or continual pressure to mix it all together. 1 kg of butter.
- Min./ Max. quantities	

Cleaning and hygiene



ATTENTION !!

Before dismantling any part, disconnect the appliance from the power supply.

Before using any cleaning product, be sure to read the instruction and safety instructions accompanying the product and use appropriate protective equipment.

Do not clean the machine with a pressure cleaner

4.1 IN BETWEEN USE

- Remove the bowl, cover and the rotor (see § 3.2).
- Using running water or a bowl of water to clean these parts, using hot water as well as a detergent - degreaser - disinfectant (if working with greasy products).
- Check that the parts have been cleaned properly.

Note:

- Use cleaning products that are compatible with the plastic (polycarbonate) and stainless steel parts.
- Do not use abrasive products to clean the transparent cover.



Handle the rotor carefully.
(risk of CUTS, IMPACTS, etc.).

4.2 AFTER USE

- Unplug the machine.
- To remove and clean the rotor, cover and bowl, see § 3.2 and 4.1.
- If necessary, clean the outside of the machine with a damp sponge and a detergent - disinfectant, paying particular attention to the rotor drive shaft and the bowl support, then rinse.

Note:

- Use cleaning products that are compatible with the materials of the machine.
- The drive shaft and the inside of the rotor must be kept perfectly clean.
- The bowl and the rotor may be cleaned in a dishwasher if the blades are protected against impacts.

- In order to avoid acid stains on the rotor blades, we recommend that they be dried thoroughly before putting them away, and to keep the rotor in a cold place to limit the development of germs

- After cleaning and drying the lid, the rotor and the bowl, replace the assembly on the cutter.

- Periodically:

- Clean the dust from the ventilation holes underneath the machine.

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

- The machine is plugged in.
- The electrical power supply to the socket is correct.
- The cover is closed (see § 3.2).

5.2 ABNORMAL NOISES

- Stop the machine.
- Check:
 - that the rotor and bowl are fitted correctly.
 - that there are no foreign bodies inside the bowl.
- Remove, clean if necessary and refit.



If the problem persists, contact the service department of your local dealer.

5.3 WORK QUALITY

- To obtain perfect and rapid results without overheating:
 - always use sharp, undamaged blades,
 - use another rotor for delicate work (e.g. chopping of parsley).
 - avoid using excessive quantities of products, which may cause overheating (meat, pastry).

Note:

- if necessary, redress the edge of the blades on the opposite side to where they have been sharpened, using the grind-stone supplied with the machine.

Maintenance



ATTENTION !!

Before dismantling any part, disconnect the appliance from the power supply.

Maintenance may only be carried out by a qualified, trained and authorised person

6.1 MECHANICAL PARTS

- The cutter requires a minimum amount of maintenance (the motor and the mechanical part bearings are greased for life).
- It is recommended to perform the following operations at least once a year:
 - grease, with a grease that is suitable for use with food, the seal at the bottom of the drive shaft
 - the condition of the electrical connections.
- Access to electrical components:
 - Unplug the machine.
 - Remove the casing.



Residual voltage at the capacitor terminals.

- The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).

6.2 ADJUSTMENT OF THE SAFETY DEVICES

- Check that the safety device is operating correctly on a regular basis. The motor should stop within less than 4 seconds when the lid is opened.

- If this does not work:

- do not use the machine
- have it adjusted by the service department of your local dealer.

6.3 ELECTRICAL COMPONENTS



6.3 See electrical diagrams.

- Identification of the colours of the wires:
 - Power circuit : black
 - Control circuit : red
 - Motor : (G) Orange- (F) black- (A) red- (E) blue- (H) Violet
 - Phases : L Single phase
 - Neutral : N
 - Earth : V/J yellow and green
 - Control cable : (J) Brown- (I) grey - (K) pink- (E) blue - (D) white

- Identification of the components:

O :	STOP button
I :	START button
P :	Continual pressure START button
S1 :	Cover safety device
M1 :	Single phase motor
CD/F :	Start-up/braking condenser
CP :	Permanent condenser
K :	Klixon relay
CPu :	Power board

6.4 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.



For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

- The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp

Date of purchase:.....

Conformity with regulations

The machine has been designed and manufactured in conformity with:

- Machine directive 2006/42 EEC
- The CEM directive 2004/108EEC
- 2006/95/EEC: Low Voltage Directive
- 2002/95/EC: Equipment recycling directive

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE“Waste”

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE“Packaging and packaging waste”

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- To the European standards:

EN 12852 - Culinary preparations. safety and hygiene related presentations.

EN 60 204-1-2006 electrical equipment of machines,

This conformity is certified by:

- The CE conformity mark, attached to the machine
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in conformity with the EN ISO 3743.1-EN SIO 3744 < 70 dBA

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls
- IP34 overall machine

Electromagnetic compatibility in compliance with the following standards:

- EN 55014-1: Emission.
- EN 55014-2: Immunity.

Integrated safety

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks .

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- Directive 1935/2005/CE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

The machine has been CNERPAC approved for food hygiene as well as being granted the Certificate of Sanitary Conformity by the Sanitary Research and Engineering Department.